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CLAIMS

What is claimed is:

1. A method of making a red pigmented composition comprising:
 - preparing an aqueous extract of *Garcinia indica* fruit comprising at least one red colorant;
 - treating said extract with a cation exchange resin such that said at least one red colorant associates with said resin;
 - eluting said at least one red colorant from said resin with an eluting solution comprising at least one alcohol and at least one acid to yield a red-colored eluate;
 - collecting and concentrating said eluate to provide a concentrate.
15. 2. The method of claim 1 wherein said at least one alcohol is chosen from the group consisting of methanol, ethanol and isopropanol and said at least one acid is chosen from the group consisting of hydrochloric acid, citric acid, acetic acid, tartaric acid and hydroxy citric acid.
20. 3. The method of claim 1 comprising placing said concentrate in a non-oxidizing atmosphere in an aseptic container.
4. The method of claim 3 wherein said non-oxidizing atmosphere comprises a vacuum or a gas chosen from the group consisting of nitrogen and helium.
5. The method of claim 1 wherein said concentrating comprises evaporating under vacuum at a temperature below 40°C.
25. 6. The method of claim 6 wherein said vacuum is in the range of 25 - 50 mm mercury and/or said temperature is in the range of 20 - 35°C.
7. The method of claim 1 comprising washing said resin with water before said eluting.
8. The method of claim 1 comprising adding a color stabilizing agent to said concentrate.
30. 9. The method of claim 8 wherein said step of adding a color stabilizing agent comprises combining with said concentrate at least one antioxidant chosen from the group consisting of tocopherol, aqueous extracts of *Occimum sanctum*, and aqueous extracts of *Azadirachta indica*.
35. 10. A red pigmented composition comprising the product of the method of any of claims 1-9.
11. A combination comprising a color-stabilized red pigmented extract of *Garcinia indica* containing at least one anthocyanin compound wherein said extract is contained in aseptic

5 packaging in a non-oxidizing atmosphere, and wherein said extract is prepared by the method of any of claims 1-9.

12. The combination of claim 11 wherein said non-oxidizing atmosphere comprises nitrogen gas.

13. The combination of claim 11 wherein said extract further includes at least one color stabilizing agent chosen from the group consisting of tocopherol, aqueous extracts of *Occimum sanctum*, and aqueous extracts of *Azadiracta indica*

14. The combination of claim 11 wherein said extract comprises a concentrate.

15. The combination of claim 11 wherein said extract comprises an aqueous solution.

16. The combination of claim 11 comprising a product chosen from the group consisting of food colorings, beverages, nutraceuticals, pharmaceuticals and toiletries.

17. The combination of claim 11 wherein said extract comprises cyanidin-3-glucoside and cyanidin-3-sambubioside.

18. The combination of claim 17 wherein said extract comprises about 61 wt% cyanidin-3-glucoside and about 35 wt% cyanidin-3-sambubioside.

20 19. The combination of claim 11 wherein said extract comprises a product chosen from the group consisting of food colorings, foods, beverages, nutraceuticals, pharmaceuticals and toiletries.

25 20. A method of tinting a food, beverage, nutraceutical, pharmaceutical or toiletry product comprising obtaining the combination of any of claims 11-10 and adding a sufficient amount of the color stabilized red pigmented extract to said food, beverage, nutraceutical, pharmaceutical or toiletry product to impart a red color.